

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative Fortion of this report.

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<u></u>	ment Nan	Per	in Static	,7			Telephone Number 812-944-93/6	Date of (mm/dd	l/yr)	PERMIT#
42	ment Add <u> </u>	ress (n 'ha	umber and street, cit	y, state, zip e	Alban	y, IN 471	502-727-5121		7./9 T	19 225
Grey Vissing						Purpose: 1. Routine	Follow-up Release Date			
Owner's Address Charles for n Rd						2. Follow-up	Summary of Violations:			
Person in Charge Zach Morgan						3. Complaint 4. Pre-Operational	$c \perp NC 3 R 2$			
Responsible Person's E-mail						5. Temporary 6. HACCP	Menu Type (See back of page)			
Certified Food Manager Aaron Arnold '24							7. Other (list)	123_\(\sum_45\)		
• CRITICAL • VIOLATIO	L ITEMS A	RE IDI	ENTIFIED IN THE CHI	ECKLIST AN	D NARRATIVI	COLUMNS M	IARKED "C"	L		
Section#	C/NC	R			ARE DENUTE	DIN THE *SUI	MMARY OF VIOLATIONS" AN	D IN THE	NARRATIVE BE	LOW AS "R"
344	C		Observed	and .		arrative			To Be Corre	cted By
245	1111	1	Observed hand sink blocked. Toucks in sink Corrected							led
715/	Si VC Observed Wet Clothe left on occo table longer Current								Ted	
<u> </u>	NC	K	Observed Cooler to not be working 2 weeks							ive
453	NC	R	Observed mop not hung to dry. Zweeks							~
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.